# THE POLO CLUB of Boca Raton

Wedding Packages



# THE POLO CLUB SIGNATURE PACKAGE

### COCKTAIL HOUR

### SIX PASSED HORS D'OEUVRES

wild mushroom & truffle arancini polo dogs with stone ground mustard petite lobster mac and cheese with old bay crumble mini crab cakes, remoulade beef satay, peanut sauce lamb lollipops

### SUSHI DISPLAY

selection of traditional sushi and nigiri accompanied by wasabi, pickled ginger, soy sauce

### CHARCUTERIE DISPLAY

prosciutto, serrano ham, mortadella, capicola, salumi, selection of dry sausages, marinated olives, roasted garlic, pickles, local whole grain mustard, assorted breads

### PRIME RIB CARVING STATION

chef attendant(s) required braveheart beef english cut prime rib with sea salt & herb crust, creamed horseradish, mustard, house-made artisan rolls

### DINNER RECEPTION

### **ARTISANAL BREAD & BUTTER**

### LAURELS CAPRESE

fresh mozzarella, roasted vine ripe tomatoes, roasted portabella mushrooms, shaved parmigiana reggiano, basil, aged balsamic, tuscan olive oil, toasted almonds

### ENTRÉE DUO

braveheart grilled filet mignon and lobster tail with potato au gratin, charred asparagus, red wine demi and lemon beurre blanc

### CUSTOM WEDDING CAKE

### SELECTION OF PASSED MINIATURE DESSERTS

### FIVE-HOUR TOP-SHELF OPEN BAR

top shelf brand spirits selection of red, white and sparkling wines imported and domestic beer selections selection of fresh juices, soft drinks, bottled water signature bride and groom specialty cocktails red and white wines offered tableside during dinner service champagne toast

### \$340 PER GUEST



# CUSTOMIZABLE PACKAGES

At The Polo Club of Boca Raton, we strive for excellence in everything we do. With a customizable package, our team of experts will craft every detail of your event with unique options and personal touches, leaving your guests in awe.

### ALL PACKAGES INCLUDE

One Hour Cocktail Reception with Selection of Five Passed Hors d'oeuvres Imported and Domestic Cheese Display Four Hour Dinner Dance Three Course Plated Dinner with Pre-Selected Entrée Counts in Advance Custom Wedding Cake Farewell Cookie Bar with Treat Bags Selection of Coffee, Teas, Soft Drinks and Juices Five Hour Premium Open Bar Package Champagne Toast Tableside Wine Service During Dinner Selection of Banquet Tables, Chairs, Linens and Charger Plates Staging and Dance Floor Wireless Up-Lighting Bridal Party Suites (Day-Of)

Package price is dictated by entrée selection.



## TRAY PASSED HORS D'OEUVRES

(gf) – gluten free (v) – vegetarian

## COLD

melon in parma ham (gf) mushroom & cipollini crostini (v) caprese skewer (gf)(v)catalan tomato bread, manchego cheese, olive (v) smoked salmon on blini with caviar chicken salad choux puffs shrimp salad choux puffs deviled egg salad choux puffs italian bruschetta crostini, ricotta salata (v) spiced tuna tartare, seaweed salad, crispy wonton gazpacho shooter, crispy tortilla strips (gf) (v) mini tuna poke bowls (gf) goat cheese stuffed charred piquillo peppers (v) shrimp cocktail (gf) (\$2 upcharge) california rolls, wasabi aioli (\$2 upcharge) spicy tuna rolls (\$2 upcharge) petite maine lobster rolls (\$2 upcharge)

## HOT

polo dogs, stone ground mustard potato wrapped shrimp, sweet chili sauce chicken satay, almond sauce filet of beef on crostini, brie and onion jam wild mushroom & truffle arancini (v) asian chicken meatballs, hoisin bbg sauce chili lime chicken & vegetable kebab, cilantro mayo bacon-wrapped scallops, citrus aioli beef empanadas, chimichurri sauce vegetable pot stickers, ginger soy sauce (v)petite lobster mac & cheese, old bay crumble raspberry & brie in phyllo (v)shrimp shumai, chili sauce vegetable spring roll, duck sauce (v)chicken & vegetable spring roll, duck sauce mini grilled cheese & tomato soup breaded artichoke and boursin (v)crispy shrimp tempura, plum sauce beef satay, peanut sauce (gf) mini crab cakes (\$2 upcharge) lamb lollipops (gf) (\$2 upcharge)



### SALADS

select one

#### POLO SALAD

seasonal berries, goat cheese crumbles, candied pecans, frisée, red belgian endive, mixed greens, raspberry champagne vinaigrette

#### LAURELS CAPRESE

fresh mozzarella, tomatoes, roasted portabella mushrooms, cherry heirloom tomatoes, basil, balsamic reduction, tuscan olive oil & toasted almonds

#### **ICEBERG WEDGE SALAD**

nueske bacon, pickled red onion, blue cheese crumbles, cherry tomatoes, buttermilk ranch

### TRADITIONAL CAESAR SALAD

roma crunch lettuce, parmesan cheese, challah croutons, white anchovies, caesar dressing

### ENTREES

select up to 2 entrées with pre-counts in advance **OR** choice-of, night-of available for additional \$20 per person (2 options) or \$30 per person (3 options)

### HERB ROASTED CHICKEN

heirloom baby potatoes, charred broccoli, roasted mushrooms, lemon thyme jus **\$204** 

### FAROE ISLAND SALMON

crispy rice cake, tri color carrots, champagne sauce **\$204** 

#### **CHILEAN SEA BASS**

quinoa & wild rice pilaf, roasted baby zucchini, beurre blanc **\$226** 

#### SHORT RIB

whipped potatoes, french beans & shallots, demi-glace **\$215** 

### FILET MIGNON

truffle parmesan potato puree, grilled asparagus, red wine bordelaise **\$242** 

### **BRAVEHEART BEEF FILET & STUFFED COLOSSAL PRAWN**

apple-glazed roasted carrots, roasted fingerling potatoes, paired sauces **\$265** 



# WEDDING CAKE

### FEATURED FLAVORS

### THE DRESS

vanilla sponge cake, limoncello soak, house made lemon curd, fresh strawberries, strawberry buttercream

### THE TUXEDO

devils food chocolate cake, vanilla milk soak, oreo crumbs, oreo cream cheese buttercream

### THE BOUQUET

vanilla sponge cake, chambord soak, raspberry rose jam, fresh raspberries, vanilla buttercream

### BUILD YOUR OWN

FLAVOR
vanilla spongecake
chocolate
funfetti
devils food chocolate
red velvet
lemon
coconut

### FILLING

salted caramel house made lemon curd chocolate mousse mango passion cremeux milk-hazelnut raspberry jam vanilla bean mousse strawberry jam

### BUTTERCREAM

coffee strawberry almond vanilla oreo cream cheese chocolate vanilla cream cheese passionfruit

Buttercream design included. Fondant and intricate designs will be upcharged. Cake consultation will take place at menu tasting with executive pastry chef.



# ENHANCEMENTS

### RECEPTION DISPLAY STATIONS

#### SUSHI

uniformed sushi chef available selection of traditional sushi and nigiri accompanied by wasabi, pickled ginger, soy sauce **\$30** 

#### CEVICHE

bay scallops, local shrimp, white fish, lime, chili sauce, plantain chips **\$20** 

### SEAFOOD RAW BAR

jumbo shrimp cocktail, east and west coast oysters, fresh clams, cold poached half lobster tail, cocktail sauce, tabasco, mignonette sauce, mustard sauce

price per piece, MP

### CRUDITÉ

assorted raw and roasted vegetables, selection of dips, artisan crostini **\$18** 

### CARVING STATIONS

chef attendant(s) required, artisan rolls included

### HERB ROASTED BEEF TENDERLOIN

assorted mustards, port wine sauce **\$32** 

### MARINATED WHOLE ORGANIC TOM TURKEY

orange cranberry chutney **\$22** 

### SALT DOUGH CRUSTED FAROE ISLAND SALMON beurre blanc, remoulade, mustard sauce

\$36

### ACTION STATIONS

chef attendant(s) required

### POLO CLUB PEKING DUCK

five-day preparation of classic beijing roasted peking duck moo shu pancake, scallions, ginger hoisin sauce, marinated cucumbers **\$34** 

### FAR EAST

vegetable fried rice, shrimp lo mein, orange chicken, bamboo baskets of steamed chicken, shrimp and vegetable dumplings, scallion soy sauce, chili sauce

\$22



# ENHANCEMENTS CONTINUED

### ACTION STATIONS CONTINUED

chef attendant(s) required

### PASTA CAMPANIA

select two: house-made penne, rigatoni, cavetelli, orecchiette select two: alfredo, san marzano tomato, pesto, truffle mushroom cream, bolognese select three: neapolitan meatballs, house-made italian sausage, broccoli rabe, portobella mushrooms, chicken cacciatore served with parmesan reggiano, red pepper flakes, garlic bread **\$22** 

### FAJITA BAR

roasted and seared chicken, marinated skirt steak, sweet onions, fire-roasted peppers, corn and flour tortillas, refried beans, queso fundido, skillet salsa, salsa verde, spanish rice, sour cream, guacamole, pico de gallo **\$22** 

### MAC & CHEESE BAR

applewood bacon, bbq pork, shrimp, lobster salad, braised adobo chicken, sautéed baby spinach, roasted olive oil tomatoes, charred peppers, wok-fried mushrooms, caramelized onions, parmesan

\$34

### SLIDER BAR

### select three:

black angus beef, american cheese, pickles, ketchup kurobuto pulled pork, jack cheese, slaw, bourbon bbq sauce southern fried chicken, cheddar cheese, tomato, spicy aioli blackened florida grouper, remoulade, roasted green tomato bourbon braised short rib, horseradish cream, tobacco onions impossible burger (v), caramelized sweet potato, roasted pepper hummus, portobella served with french fries

### \$26

### **GLOBAL GRILLED CHEESE SANDWICHES**

select three:

Naples: prosciutto, mozzarella, tomato, fresh pesto, focaccia bread New York: pastrami and corned beef, sauerkraut, swiss, russian dressing, pumpernickel rye France: french ham, turkey, brie, batter-dipped Cuban: roast pork, pickles, swiss cheese, pretzel bread, mustard served with assorted terra chips

\$20



## ENHANCEMENTS CONTINUED

### DESSERT STATIONS

\*chef attendant(s) required

### WARM ARTISAN DONUTS

cinnamon sugar or plain with caramel and chocolate sauce **\$18** 

### **BUILD YOUR OWN CUPCAKES**

cake flavors: chocolate, vanilla, red velvet, funfetti & lemon fillings: strawberry, milk chocolate ganache, lemon curd & house-made caramel icing: vanilla buttercream, whipped topping, chocolate buttercream & cream cheese assorted toppings

\$20

### **COOKIES & ICE CREAM SUNDAES**

warm polo cookies: chocolate chip, peanut butter & oatmeal raisin warm brownies assorted ice cream flavors, toppings & sauces **\$20** 

### CHURROS

dark chocolate, caramel & strawberry dipping sauces **\$18** 

### S'MORES

house-made classic graham or chocolate cracker coffee, vanilla & strawberry house-made marshmallow assorted chocolate bars & toppings **\$20** 

### MINI CARNIVAL CAKES

fried oreos, funnel cake, fried candy bars vanilla and chocolate ice cream & sauces **\$20** 

### FLOATS

sodas: Dr. Brown's root beer, Coca Cola, Dr. Brown's black cherry vanilla ice cream \*upgrade to champagne floats with raspberry and lemon sorbet **\$20 | \*\$36** 

### **DIPPED ICE CREAM POPS**

vanilla, chocolate & straberry ice cream pops dipped in white chocolate, ruby chocolate, dark chocolate or callebaut gold rolled in fruit crisps, rainbow sprinkles, crushed salted pretzels, oreo pieces, crushed candies or fleur de sel **\$20** 

### DESSERT BITES

Select 5 for \$30

### DESSERT PUSH POPS

select one flavor: chocolate raspberry pot de creme, tiramisu, lemon strawberry, passionfruit, coconut, mango

### DESSERT VERRINES

select one flavor: chocolate raspberry pot de creme, tiramisu, lemon strawberry, exotic

### **CREAM PUFFS WITH PIPETTES**

select one flavor: chambord, grand marnier, kahlua, classic

### **MINI TARTES**

select one flavor: tarte au chocolat, fresh fruit, tarte au citron

### **MINI CUPCAKES**

select one flavor: chocolate coffee, vanilla strawberry, red velvet, vegan chocolate peanut butter

### FRENCH MACARONS

select one flavor: raspberry, lemon, vanilla bean, chocolate, peanut butter & jelly, pistachio, espresso, salted caramel

**CHOCOLATE COVERED STRAWBERRIES** 

DONUT HOLES WITH DIPPING SAUCE

CHURROS WITH DIPPING SAUCE

### AFTER PARTY

Select 3 for \$29

beverages will be charged on a consumption basis crispy chicken and waffles cheeseburger sliders and french fries miniature grilled cheese sandwiches assorted tacos selection of flatbreads chicken tenders and dipping sauces assorted breakfast sandwiches

### BRIDAL SUITE OFFERINGS

\$24 per person themed decorated sugar cookies, coffee, tea, soda & water included

### SPA BREAKFAST

seasonal fruit and berries, assortment of freshly baked muffins, danishes and bagels, yogurt, granola, cereals and cottage cheese, selection of fresh juices

#### **BLISSFUL BRUNCH**

smoked salmon with tomatoes, capers, onion, cream cheese and bagels, individual crudité cups with hummus, assorted polo cookies, selection of fresh juices

### LET'S DO LUNCH

chef's selection of assorted wraps and sandwiches, chips, assorted polo cookies

#### AFTERNOON DELIGHT

soft pretzels with mustard dipping sauce, kettle chips with house made onion dip, crispy tortilla chips with fresh salsa and guacamole



## BEVERAGE PACKAGES

#### PREMIUM OPEN BAR

tito's, absolut and selection of absolut flavors beefeater and bombay london dry gin bacardi rum patron silver tequila jack daniel's and seagram's 7 whiskey dewars white label and johnnie walker red scotch maker's mark bourbon red, white and sparkling banquet wines imported and domestic beer: heineken, amstel light, corona, budweiser, bud light, miller lite, becks and heineken 0

### TOP SHELF OPEN BAR

grey goose, van gogh and selection of van gogh flavors bombay sapphire and tanqueray gin bacardi and captain morgan rum don julio silver and reposado tequila crown royal whiskey chivas 12, glenlivet 12, johnnie walker black scotch woodford reserve bourbon red, white & sparkling banquet wines imported and domestic beer: heineken, amstel light, corona, budweiser, bud light, miller lite, becks and heineken 0

### \$14 upcharge

### BAR PACKAGE ENHANCEMENTS

custom ice luge, inquire for pricing additional charges will apply for spirits

### sold per bottle

night cap station bailey's irish cream, godiva liqueur, grand marnier, and limoncello

### \$30 / hour

